Cold Starters

RAW OYSTERS ON THE HALF SHELL*

horseradish cocktail sauce, seasonally inspired mignonette
1/2 dozen 21
dozen 39

SPICY TUNA ROLL*

serrano peppers, spicy mayo, sweet soy, avocado, togarashi, chili threads, tobiko
18

SHRIMP COCKTAIL

five jumbo shrimp
18.90

AHI TUNA POKE*

soy-ginger marinade, avocado salsa, dynamite sauce, crispy wontons
17.90

Hot Starters

MUSSELS À LA MUER

white wine, garlic, fresh herbs
15.90

DYNAMITE SCALLOPS

crab encrusted, herb oil
23.50

ALMOND ENCRUSTED BRIE

warm apple chutney, crostini
16.90

CRAB CAKE

sweet corn emulsion, warm buttered crab meat, whole grain mustard sauce, sweet corn salad
24.50

CRISPY CALAMARI

sweet chili sauce, sesame garlic crunch, black garlic molasses

18.25

COCONUT SHRIMP

mango salsa, sweet thai chili butter
16.90

ESCARGOT

flaky pie crust, sun-dried tomato emulsion, blue cheese, arugula-fennel salad, lemon shallot vinaigrette
22.50

Soups

BUTTERNUT SQUASH SOUP

vegetarian, goat cheese, butter crouton, brown butter
cup 9
bowl 12

CHARLEY'S CHOWDER

mediterranean-style fish chowder
cup 8
bowl 10

LOBSTER BISQUE

lobster mascarpone, poured tableside
cup 11
bowl 14

Salads

add to any salad: chicken 9, shrimp 9, salmon 15

SUNBURST SALAD

spring mix, mandarin oranges, point reyes blue cheese, dried cranberries, toasted almonds, watermelon radish, signature maple-raspberry vinaigrette
12.50

BEET & BUTTERNUT SQUASH SALAD

kale, arugula, toasted hazelnuts, parmesan, white balsamic vinaigrette
11.50

CLASSIC CAESAR

house made dressing, parmesan, croutons, anchovy
12

ICEBERG WEDGE

pickled red onions, roasted grape tomatoes, herb oil, applewood smoked bacon, point reyes blue cheese, blue cheese dressing, everything spice
13

Entrée Salads

CHICKEN CAPE CODDER

pine nuts, blue cheese, red leaf, bibb, red onion, maple-raspberry vinaigrette, grilled chicken
19.50

OCEAN COBB

chilled lobster, shrimp & crab "louie", warm bacon, avocado, egg, blue cheese crumbles, red onion, white balsamic vinaigrette
27.50

CHICKEN CAESAR

traditional caesar, grilled chicken breast
21

TITANIC STEAK WEDGE SALAD*

sliced flat iron, blue cheese crumbles, applewood smoked bacon, tomato, red onion, blue cheese dressing
25

BLACKENED SALMON CAESAR

blackened salmon filet, romaine, croutons, house made dressing, parmesan
27

Handhelds

all handhelds are served with french fries

NEW ENGLAND SEAFOOD ROLL

lobster, shrimp, crab, onion strings, french fries
22

PRIME RIB FRENCH DIP

caramelized onions, au jus, horseradish sour cream
18.90

ISLAND FISH TACOS

avocado, pico de gallo, pepper jack cheese, mango salsa, dynamite sauce
17

BACON CHEDDAR BURGER*

1/2 lb grilled to your specification
18

CRAB CAKE SANDWICH

tomato, melted cheddar, english muffin, tartar sauce
25

FISHWICH

panko crusted, cheddar, lettuce, tomato
18.50

Pasta

SHRIMP & ARTICHOKE LINGUINE

provençale tomato sauce
19

SHRIMP FRESCA BUCATINI

ritz cracker crusted shrimp, roasted tomatoes, spinach, lemon-tomato purée
25

SMOKED MOZZARELLA RAVIOLI

red pepper & smoked mozzarella, tomato cream sauce, shaved parmesan, basil chiffonade
23

CAJUN CHICKEN TORTELLINI

blackened chicken, mushrooms, cilantro, grape tomatoes, cream sauce
24.90

JUMBO SHRIMP SCAMPI

white wine garlic sauce, linguine, spinach, grape tomatoes, shaved parmesan

28.90

Sensational Seafood

BRONZED SALMON

dry spice rub, honey-sriracha glaze, mango salsa, smashed redskins, fresh vegetables
26.50

COCONUT SHRIMP

mango salsa, sweet thai chili butter, coconut ginger rice, fresh vegetables
23

CRAB CAKE

sweet corn emulsion, warm buttered crab, whole grain mustard sauce, sweet corn salad, coconut ginger rice, asparagus
28.50

IPA FISH & CHIPS

flash-fried, french fries, coleslaw
20.50

PARMESAN SNAPPER & SHRIMP

encrusted snapper fillet, garlic-herb sautéed shrimp, coconut ginger rice, asparagus
36

SEARED SCALLOPS & RISOTTO

sweet potato & sage risotto, miso brown butter
49

CEDAR PLANKED SALMON

tarragon mustard glaze, smashed redskins, asparagus
28

APPLEJACK SEA BASS

sweet bourbon reduction, granny smith apples, sun-dried cherries, wild rice risotto
50

Today’s Catch

SALMON
26

CHILEAN SEA BASS
48

MAHI MAHI
30.50

SEA SCALLOPS
46.50

HAWAIIAN YELLOWFIN TUNA*
32

Beef & Fowl

FILET MIGNON*
maître d'butter, smashed redskins, asparagus
6oz 42
8oz 51

CRISPY DUCK
grand marnier demi-glace, sweet potato mash
45.50

CHICKEN SCHNITZEL
crispy yukon potato "croutons", whole grain mustard buerre blanc, arugula salad, lemon caper dressing
21

PRIME NEW YORK STRIP*
14 oz, maître d’butter, smashed redskins, asparagus
58